

## **FRIZZANTE!** Bubbly with bottles included, \$209.00

Nothing says celebration better than a great bottle of Champagne, and Fermentations! offers you the choice of six great bubblys to choose from.

**Milles Etoiles:** Crisp flavours on the tongue, with a cascade of tiny bubbles - this just screams celebration! (B, Ds)

**Firenze:** Delicious fruit and floral aromas greet your palate, perfect for your morning mimosa, or late night indulgence (B, Ds)

**Left Bank Bubbly:** California Chardonnay based, a great partner for an afternoon salad, or early evening celebration (Ds)

**Riotous Riesling:** Start with a crisp Riesling, and squeeze in perfect bubbles. Your guests will come marching back for more, and more, and more! (B, Ds, D)

**Rosé Royale:** Grenache Rosé makes the perfect glass of bubbly, a beautiful light pink hue, and layers of smooth flavours. As they say in Provence: C'est excellent! (B, Ds)

**Zinfandel Rosé:** If you love your bubbly sweet then there is nothing more perfect than a California Zinfandel, perfect for that special event, even more perfect as an indulgence with a special dessert! (Ds, D)

## **Specialty Wines**

**IceWineStyle:** Deliciously sweet yet balanced (30 375 ml bottles) \$199.00

**Late Harvest Apple:** aromas of apples, a great gift, and a friend of dessert 4 liters (10 375 ml bottles) \$99.00

**Late Harvest Mead:** late harvest style wine made with Canadian honey 4 liters (10 375 ml bottles) \$69.00

**Iced mead:** Ice wine sweetness in an over the top dessert wine 4 liters (10 375 ml bottles) \$89.00

"the staff, including the owner are knowledgeable and enthusiastic, ready to advise and guide. I tasted a selection of wines and found them to be enjoyable

Hirayar Berberoglu, Wine Writers  
Circle Of Canada



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## REDS

Amarone\*  
Barolo  
Cab/Merlot  
Cab Sauvignon\*  
Cab/Shiraz  
Chianti  
Gamay  
Malbec\*  
Merlot\*  
Pinot Noir\*  
Shiraz\*  
Valpolicella  
Zinfandel  
Beajolais Nouveau  
Chateau Neuf!

*QA GOLD Wines.....\$192.00 (30 bottles)*

*\*available as Demeter Wines: fuller-bodied, richer juice just \$20.00 extra.*

*Ferment with Grape Skins: The skins of red grapes give complexity and nuance crucial for the best reds. Just \$10.00 extra per batch (only with red wines)*

*Wines take 8 weeks to prepare - To guarantee proper freshness and quality, wines must be picked up within 8 weeks of being ready. Feel free to contact us to arrange a bottling time.*

**Grapemasters:** Our top of the line wines made directly from imported or local grapes. It takes 4-5 months for us to do our work. These wines have beaten out \$20-\$30 bottles from the LCBO in blind tasting competitions! Ask for our current menu of selections. 26 or 72 bottles

## WHITES

Chardonnay\*  
Chardonnay Naked\*  
Gewürztraminer\*  
Pinot Grigio\*  
Riesling\*  
Sauvignon Blanc\*  
Verdicchio\*  
  
Grenache Rose  
Zinfandel Rose

## RIPASSO RIPASSO RIPASSO!

Exclusive to fermentations!

Ferment your grape juice with the full compliment of grape skins..just like it the winery

Ready in just 8 weeks

***BIGGER...RICHER...FASTER***

This month's ripasso: cabernet sauvignon  
30 bottles just \$222.00

## CIDER CIDER CIDER

**Prince Edward County:** 5% cider fruity and delightful. \$99.00

**Crossbow Cider:** think Strongbow . 5%. \$104.00

**English Rose:** 6%, with a nice appley crispness. \$109.00

**French Kiss:** This 7% Breton style cider with cassis, \$114.00.

**Melomel:** finished with wildflower honey \$114.00

**1066:** This 7% Normandy style cider is dry and crisp- \$114.00

**Perry:** All pear with a beautiful nose. ! \$109.00

**Passion Fruit Cider:** tropical paradise! \$115.00

**Pomegranate Cider:** Exceptional balance of tart and sweet \$115.00